

NEW YEAR'S EVE DINNER

THURSDAY, 31 DECEMBER 2026

7:00PM Welcome Cocktail | 8:00PM Dinner

NEW YEAR'S EVE

APERITIF

Foie gras terrine and gingerbread (1, 3, 5, 7, A)

Gillardeau oysters, ajo blanco and dill oil (1, 6, 7)

Bluefin tuna tataki, beetroot and

lemongrass broth, wasabi mayonnaise (3, 4)

CAVIAR AND CRAB

Green apple and curry crab rillettes

with rye crisp (1, 2, 3, 4, 5)

SCALLOP CARPACCIO

Miso-infused orange vinaigrette, basil,

pistachios and jalapeños (6, 7)

ROASTED LOBSTER

Basil and spinach gnudi, roasted yellow

beetroot and ruby shellfish jus (2, 3, 5, A)

VEAL FILLET

Taleggio and Melanosporum truffle tortellini,

cognac chestnut mousseline and meat jus (1, 3, 5, A)

COCONUT

Chocolate, piña colada sorbet and Malibu (5, 7, A, V)

OUR PASTRY CHEF'S CREATION

Chocolate crème brûlée, cocoa biscuit,

praline crémeux and pear textures (1, 3, 5, 7, V)

ALLERGENS: 1. Gluten · 2. Crustaceans · 3. Egg · 4. Fish ·
5. Dairy · 6. Molluscs · 7. Nuts · A. Alcohol · V. Vegetarian

CHF 795 per person. Upon Reservation

W VERBIER

Rue de Médran 70 - 1936 Verbier
T. +41 27 472 88 88 - E. bf.wverbier@whotels.com